

the SUMMERHOUSE

French Dining Room



Brunch Menu

Our Story

At The Summerhouse, we wish to whisk you away to an idyllic countryside retreat nestled amongst the rolling greenery of Sleepy Seletar. Be transported to a summer escape with the nature-inspired, Authentic French farm-to-table cuisine of The Summerhouse Dining Room, in which fresh, seasonal produce, and simple yet refined techniques are used to construct inventive flavors.

Be immersed in nature and take a leisurely stroll amongst our edible garden or bask in the beauty of our climate controlled geodesic Garden Domes and gazetted gazebos.

The Summerhouse Dining Room connects with a farming collective of growers, producers and kelongs, to allow value-added and sustainable practices to be selected over others. This back-to-basic approach also sees garnishes and herbs used in the restaurant being harvested from the in-house edible garden, providing unrivalled freshness and provenance to the table.

We now invite you to join us on an endless Summer of farm-fresh delights and gastronomical discovery.

Bon appétit!

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The Summerhouse Communal Brunch
Available Saturday, Sunday & PH 11:30am to 3:00pm

55++ per person
Minimum 2 pax

ENTRÉE

| choose ONE starter each |

Avocat au Pecorino et Jaune D'oeuf

Australian Avocado | Ikura | Truffle Pecorino | Chive | Sous Vide Egg Yolk | Quinoa and Chia Seed Cracker

Salade de Poulet Confit

Chicken Confit | Butterhead Lettuce | Cherry Tomato | Parmesan Crouton

Salade Niçoise

Tuna | Butterhead Lettuce | Cherry Tomato | Olive | Fine Bean | Boiled Egg | Baby Potato | Vinaigrette

Soupe à L'oignon

French Onion Soup with Gruyere Toast

PLAT PRINCIPAL

| choose ONE main course each |

Crêpe au Babeurre

Homemade Buttermilk Crepe | Portobello Mushroom | Smoked Truffle Brie
Baby Spinach | Red Bell Pepper | Cherry Tomato

Entrecôte (Prime US) Avec Pommes de Terres Sautées et Oeuf

Pickled Short Rib | Potato Hash | Fried Egg

Omelette au Crabe

Hand-picked Fresh Mud Crab Meat And Spring Onion Omelette
Kampot Peppercorn Beurre Noisette | Artisanal Rye Bread

Pâtes au Pistou

Linguine | Homemade Pesto Sauce | Cherry Tomato | Asparagus | Broccolini

Poitrine de Poulet Poêlée

Pan-seared French Yellow Chicken Breast | Creamed Spinach | Garlic | Roasted Carrot Puree
Baby Carrot | Abalone Mushroom | Chicken Jus

Burger Wagyu aux Lardons et Fromage Comte

Wagyu Patty | Sourdough Bun | Melted Comte Cheese | Vine Tomato | Bacon | Shoestring Fries

Loup de Mer aux Legumes +\$5

Pan-seared Sea Bass | Fennel | Cherry Tomato | Shellfish Bisque

Poitrine de Boeuf Mayura Cuit Sous Vide Pendant 100h +\$15

100hr Wagyu Brisket | Kale | Crispy Arugula | Inka Grilled Broccolini

DESSERT

sharing 2 pax select ONE dessert | 4 pax select TWO dessert

Crème Glacée Au Chocolat Balinais

Chocolate Ice Cream | Vanilla Custard | Hazelnut Cookie

Yaourt, Sorbet Aux Fleurs De Sureau, Fraises Fraîches

Elderflower Sorbet | Mint Jelly | Crispy Yoghurt | Honeycomb | Fresh Strawberries

Clafoutis Aux Poires

William Pear | Almond Flakes | Crème Fraiche | Custard

All prices are subject to 10% service charge & prevailing government taxes.
Please let us know if you have any dietary restrictions.



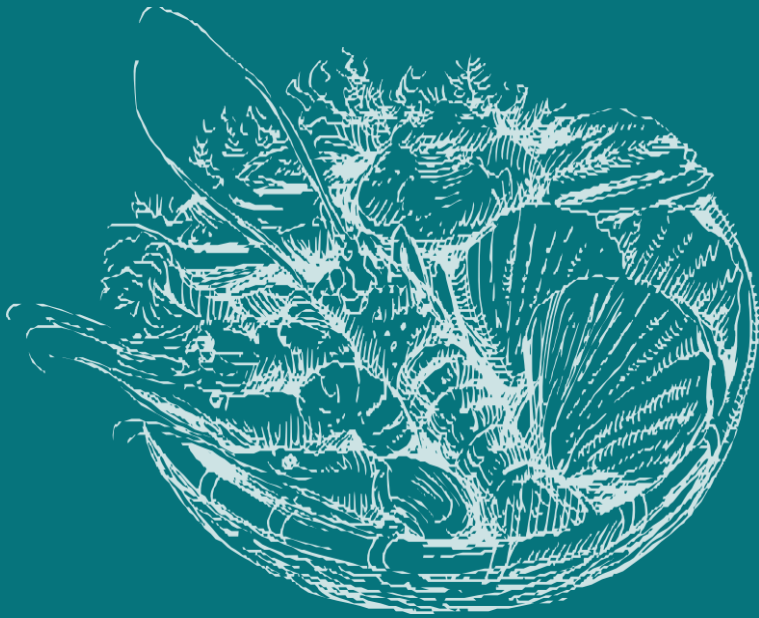
Kin Yan Mushroom Farm

Kin Yan Agrotech is situated near Sungei Buloh Wetlands Reserve and is Singapore's largest commercial organic wheatgrass farm that produces and supplies guaranteed fresh crops. Within the farm are various types of mushrooms that have unique flavour and suitable for growth in our local environment to be harvested in Singapore farms.

Mushrooms from Kin Yan are high in nutritional content and are incorporated into The Summerhouse's Dining Room menu like Risotto D'épeautre.

ENTRÉE

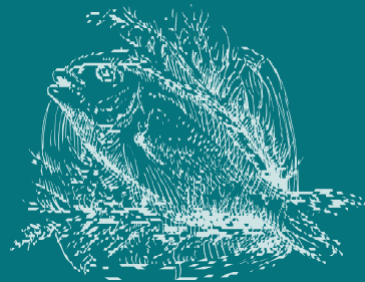
Pain de Seigle Grillé Grilled Artisanal Rye Bread with Homemade Butter	6
Soupe à L'oignon French onion soup with Gruyere Toast	15
Avocat au Pecorino et Jaune D'oeuf Add 3 Grilled Prawns +8 Australian Avocado Ikura Truffle Pecorino Chive Sous Vide Egg Yolk Quinoa and Chia Seed Cracker <i>Freedom Eggs, Johor</i>	16
Camembert Fumé au Four à La Truffe (serves 2) Baked Camembert Truffle Endives Artisanal Sourdough <i>Mons Cheese, France</i>	32
Tarte au Champignon Portobello et Burrata Open Portobello Mushroom Tart Burrata Cameron Highland Tomato Salad <i>Verdoora, Singapore</i>	20
Salade Niçoise Tune Butterhead Lettuce Cherry Tomato Olive Fine Bean Boiled Egg Baby Potato Vinaigrette	16
Salade Poulet Confit Chicken Confit Butterhead Lettuce Cherry Tomato Parmesan Crouton	18
Foie Gras Poêlé Pan-seared Foie Gras Poached Pear Puree Onion Marmalade Crispy Toast	32
Plateau de Charcuterie (serves 2) Daily Selection of Cold Meat Pickles Onion Jam Artisanal Sourdough	34
Macaronis Fromage au Homard Lobster Mac & Cheese Gruyere Cheese Cheddar Cheese Mozzarella Cheese	28



Seafood Culture

Seafood Culture has a vision of producing quality seafood, caught fresh within the shores of Singapore. Specialising in local produce, Seafood Culture runs a high-tech farm where daily operations are powered by solar energy with zero-waste farming methods in place to deliver delicious seafood, that is sustainably sourced.

All seafood at The Summerhouse is sourced from Seafood Culture's local Kelong, including our tender Grilled Prawns, wrapped in rich Lardo.



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PLAT PRINCIPAL

Entrecôte (Prime US) Avec Pommes de Terres Sautées et Oeuf 26

Pickled Short Rib | Potato Hash | Fried Egg

Freedom Eggs, Johor

Crêpe au Babeurre 20

Add Smoked Salmon +6

Homemade Buttermilk Crepe | Portobello Mushroom | Smoked Truffle Brie

Baby Spinach | Red Bell Pepper | Cherry Tomato

Kin Yan Mushroom Farm

Omelette au Crabe 26

Hand-picked Fresh Mud Crab Meat And Spring Onion Omelette

Kamport Peppercorn Beurre Noisette | Artisanal Rye Bread

Seafood Culture , Singapore Straits

Loup de Mer Aux Legumes 34

Pan-seared Sea Bass | Fennel | Cherry Tomato | Shellfish Bisque

Seafood Culture , Singapore Straits

Pâtes au Pistou 26

Add 3 Grilled Prawns +8

Linguine | Homemade Pesto Sauce | Cherry Tomato | Asparagus | Broccolini

Burger Wagyu Aux Lardons et Fromage Comte 28

Add Foie Gras +18

Wagyu Patty | Sourdough Bun | Melted Comte Cheese

Vine Tomato | Bacon | Shoestring Fries

Mons Artisanal Cheese, France

Poitrine de Boeuf Mayura Cuit Sous Vide Pendant 100h 48

100hr Wagyu Brisket | Crispy Argula | Kale | Inka Grilled Broccolini | Beef Jus

Mayura Stations, South Australia

Poitrine de Poulet Poêlée 34

Pan-seared French Yellow Chicken Breast | Creamed Spinach | Garlic

Roasted Carrot Puree | Baby Carrot | Abalone Mushroom | Chicken Jus

Kin Yan Mushroom Farm

Steak de Chou-Fleur Grillé (vegan) 26

Grilled Cauliflower | Garlic | Roasted Tri-Colour Root Vegetables

Parsley | Chili

The Summerhouse Edible Garden

Confit de Canard 36

Duck Leg Confit | Duck Fat Baby Potatoes | Red Onion Jam

Casting France

Secreto de Porc Ibérique Grillé 38

Grilled Iberico Pork Secreto | Brussel Sprouts | Almond | Herb de Provence

Apple and Celeriac Purée

Mayura Stations, South Australia



Freedom Eggs

Freedom Range Eggs, from Johor, provides The Summerhouse with delicious and ethically aware, farm-fresh eggs. Laid by healthy hens who roam freely in spacious barns, Freedom Range Eggs takes pride in providing chickens with clean nests, perches, the freedom to dust, bathe, stretch and socialise, as well as constant access to fresh water and feed.

Changing the way that farming is approached in the East, they stand by the belief that a happier hen leads to a healthier and tastier egg.

Freedom Range Eggs can be found in The Summerhouse dishes such as our Omelette Au Crabe and Avocat au Pecorino et jaune d'oeuf.



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PLAT PRINCIPAL

PLATEAU DE PARTAGE

Vivaneau Entier Grillé 65

Whole Red Snapper | Roasted Organic Root Vegetables
Duck Fat Potato | Selection of Sauces & Condiments
Seafood Culture, Singapore Straits

Cote de Bœuf Angus Grillées 1.3kg 118

Angus Beef Short Rib | Roast Organic Root Vegetables
Selection Of Sauces & Condiments

SIDES

Frites à la Truffe Maison 16

Hand-cut Truffle Fries

Lard de Chou de Bruxelles 16

Lardon Brussel Sprouts

Pomme de Terre à la Graisse de Canard 16

Duck Fat Baby Potatoes

Légumes Racines Grillés 16

Roasted Root Vegetables

Gratin de Chou-Fleur 16

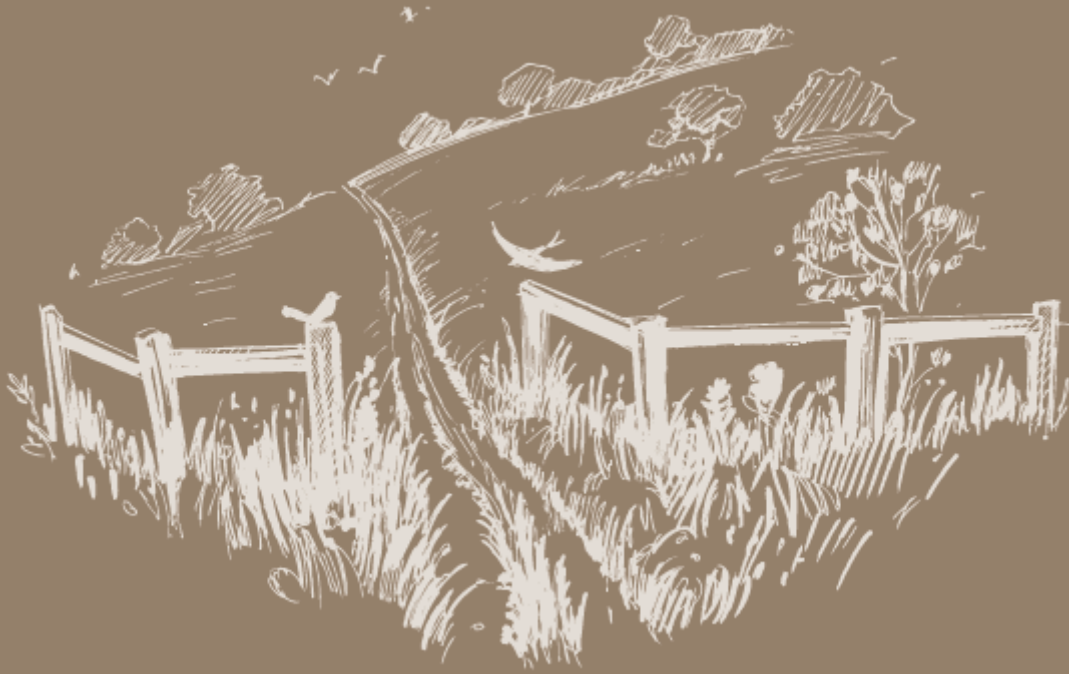
Cauliflower Cheese Gratin

Légumes Sautés 16

Zucchini | Bell Pepper | Aubergine | Carrot

Mini Épinards Et Feuilles De Patate Douce 16

Baby Spinach | Sweet Potato Leaves | Honey Vinaigrette



The Summerhouse Edible Garden

Surrounding The Summerhouse is a vibrant Edible Garden, curated by Edible Garden City that delivers fresh herbs and garnishes to our kitchen table. When you come across flowers on your plate, don't be afraid to give them a taste! Our garden grows a variety of edible flowers such as Blue Pea Flower that is incorporated into our dishes for a natural pop of colour and a taste of the garden.

Taste The Summerhouse edible garden in dishes such as our freshly picked Mini Épinards Et Feuilles De Patate Douce



DESSERT

Yaourt, Sorbet Aux Fleurs de Sureau Aux Fraises Fraîches 16
Elderflower Sorbet | Mint Jelly | Crispy Yoghurt
Honeycomb | Fresh Strawberries

Crème Glacée Au Chocolat Balinais 16
Chocolate Ice Cream | Vanilla Custard | Hazelnut Cookie

Clafoutis Aux Poires * 16
William Pear | Almond Flakes | Crème Fraiche | Custard
*Please allow for 15 minutes preparation from the time of order.**

Plateau de Fromage Français 22 | 28
Selection of 3 or 4 regional French Cheeses
Fresh Fruit | Roasted Walnut